

# BUTTER PHEASANT CURRY

This is a mild, delicately spiced curry which perfectly complements the gentle flavour of the pheasant. Adapted from a recipe in the Times Magazine, this is a wonderful dish to have during pheasant season.

Serves 4

Method:

1. Heat 2 tbsp of oil in a deep pan on a medium-heat. Season the pheasant pieces and brown in batches. Add the rest of the oil and throw in the onions and sauté for 10 minutes.
2. Add the garlic and ginger and fry for a further minute. Then add the spices and ground almonds and fry for another minute.
3. Add the tomatoes, chicken stock and cream and bring to the boil.
4. Simmer for 30 minutes until tender and remove the pheasant pieces from the pan. Keep simmering the sauce until it has reduced by half.
5. Shred the meat from the pheasant bones and fold into the curry.
6. Melt the butter in another small pan and then pour over the pheasant along with a drizzle of cream and serve.

## INGREDIENTS

2 pheasants, skinned and jointed  
3 tbsp vegetable oil  
2 onions, finely chopped  
5 cloves of garlic, grated  
2cm ginger, peeled and finely sliced  
1 tbsp ground coriander  
2 tbsp ground fenugreek  
1 tsp ground cumin  
1/4 tsp ground turmeric  
1 tsp chilli powder  
6 cloves  
3-4 cardimon pods  
2 tbsp ground almonds  
400g tin of chopped tomatoes  
350ml chicken stock

150ml double cream plus extra for garnish

50g unsalted butter

Coriander and toasted almond flakes to serve

## SERVING TIPS

Serve with a garnish of coriander and toasted almond flakes